

FROZEN DESSERTS PLANT SANITARY COMPLIANCE CHECKLIST (This checklist is an integral part of MIL-STD-1155D and its application is mandatory.)		1. DATE OF INSPECTION (YYYYMMDD)	
2. PLANT INSPECTED			
a. NAME		b. ADDRESS	
3. PLANT OWNER			
a. NAME OF COMPANY OR INDIVIDUAL		b. TELEPHONE NUMBER	
4. ACCOMPANYING INDIVIDUAL			
a. NAME		b. TITLE	
SANITATION DEFECTS (1)		ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
5. PREMISES			
a. Not clean or well organized		3	
b. Not well drained		3	
c. Not free from nuisances and sources of contamination		5	
d. Approaches to shipping docks not clean and maintained to minimize dust		5	
6. RAW MATERIALS			
a. Not obtained from approved source		Critical	
b. Not inspected upon receipt and as needed for determination of adulteration, contamination, or infestation		5	
c. Milk not from herds accredited Tuberculosis-free or certified Brucellosis-free		Critical	
d. Single-service articles and packaging materials not protected		4	
7. CONSTRUCTION OF BUILDING			
a. Not large enough to accommodate the operation without hampering sanitary practices		4	
b. Rooms not separate when required		4	
c. Walls, floors, and ceilings not in good repair or not constructed of materials easily kept clean and sanitary		4	
d. Wiring, pipes, hangers, ducts not clear or appropriately enclosed to prevent contamination		4	
e. Exterior openings not clean and in good repair		4	
f. Exterior openings do not prevent the entrance of insects, birds, rodents, and/or other animals		4	
g. Air curtains, if used, not in compliance with NSF standards		3	
h. Screen doors not outward opening and not self-closing		3	
i. Processing area opens directly into living quarters, garages, or maintenance shops		4	
j. Bulk unloading facilities not properly constructed		4	
8. LIGHTING			
a. Insufficient lighting		4	
b. Lights in processing area not equipped with shields when required		5	
9. VENTILATION AND HUMIDITY			
a. Insufficient control of ventilation or air movement		5	
b. Presence of mold on walls or ceilings in processing or storage areas		5	
c. Accumulation of condensates in processing or storage areas		5	
d. Ventilation system not kept clean and maintained in good repair		3	
e. Air not filtered or not directed outward when required		5	
10. WATER SUPPLY			
a. Not easily accessible		4	
b. Inadequate in quantity		5	
c. Undiminished supply of hot water not available		Critical	
d. Mixing valves not available at all scullery sinks and hose connections		4	
e. Cross-connection exists between potable and nonpotable water supply or sewage		Critical	
f. Not adequate protection against possible back-siphonage		5	
g. Potability certificate not current or available		5	
h. Potable water supply found to be nonpotable		Critical	
i. Nonpotable water outlets not identified by prominently displayed color code and labels		5	
11. ICE			
a. Not made from potable water which meets requirements		Critical	
b. Not manufactured, handled, stored, or used in a sanitary manner		5	
12. DISPOSAL OF WASTES			
a. Liquid wastes not disposed of in a sanitary manner		5	
b. Floor drains not functional or properly placed		3	
c. Waste not collected in suitable, properly covered containers and disposed of frequently, in a sanitary manner		4	

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13. TOILET/DRESSING ROOMS AND HANDWASHING FACILITIES		
a. Sufficient number of toilets or privies not provided	5	
b. Toilet rooms not conveniently located or constructed of materials that are not easily cleaned	4	
c. Toilet rooms or privies not adequately lighted	2	
d. Toilet rooms not separately vented to the outside	5	
e. Toilet rooms open directly into processing area	5	
f. Doors not self-closing and tight-fitting	3	
g. Absence of handwashing sign	3	
h. Water at suitable temperature, soap, soap dispenser, or hand-drying facilities, absent or not conveniently located	5	
i. Continuous cloth towel dispensers, if used, not in compliance with NSF Standards	3	
j. Sanitary waste receptacles not present	3	
k. Toilet/dressing rooms, privies, or handwashing facilities not maintained in a clean, orderly fashion	4	
l. Toilet rooms used for storage of cleaning equipment	3	
m. Privies not separate from the processing building	Critical	
n. Privies not of sanitary type, location, and construction	5	
o. Each employee not furnished a locker or other suitable facility	5	
14. CONSTRUCTION AND REPAIR OF EQUIPMENT AND UTENSILS		
a. Design, construction, and use of equipment and utensils does not preclude the adulteration of food	Critical	
b. Product-contact surfaces not of impervious material, not smooth, nor of corrosion-resistant material	4	
c. Product-contact surfaces not of nontoxic material	Critical	
d. Not clean or not in good repair	5	
e. Not constructed so that all surfaces are readily sanitizable	5	
f. Equipment not easily accessible for cleaning, maintenance, and inspection	5	
g. Strainers do not meet requirements	4	
h. Permanent joints not flush	4	
i. Product-contact surfaces not self-draining	4	
j. Temperature indicating, recording, and control equipment used on pasteurizers not designed, operated, nor maintained to assure pasteurization of product	Critical	
k. C-I-P system does not comply with 3-A Accepted Practices	5	
l. Batch and continuous freezers do not meet 3-A Sanitary Standards	5	
m. Fruit or syrup feeders do not meet requirements	4	
n. Pumps do not meet 3-A Sanitary Standards	3	
o. Packaging equipment does not meet requirements	4	
p. Quiescently frozen novelty equipment not of sanitary design	4	
15. CLEANING AND SANITIZING TREATMENT		
a. Cleaning or sanitizing methods do not prevent product contamination or adulteration	Critical	
b. Products not moved away/protected prior to equipment or area cleaning to avoid contamination/adulteration	Critical	
c. All multiservice containers, equipment, and utensils not cleaned and sanitized after use	Critical	
d. Cleaning and sanitizing chemicals not properly labeled or stored	5	
e. Unauthorized chemical compounds used for cleaning and sanitizing	Critical	
f. Test kit or other device not used when chemical sanitizers are utilized	5	
g. Water used as sanitizer less than 170°F (77°C) and/or contact time less than 30 seconds	5	
h. Rooms and areas not maintained in a clean, sanitary manner	5	
i. C-I-P cleaning not conducted in accordance with requirements	5	
j. Freezing equipment improperly cleaned and sanitized	Critical	
16. METHODS		
a. Methods permit contamination/adulteration of product	Critical	
b. Methods permit deterioration of product	5	
c. Ingredients not inspected prior to combining	5	
d. Rework material not wholesome, uncontaminated, properly refrigerated, and protected against abusive handling or exposure	Critical	
e. Rework material not compatible in color and flavor with new formulation	4	
f. Rework materials exceed five percent by weight of new lot of mix	4	
g. Frozen rerun exceeds 90 days of age from original date of manufacture	5	
h. Pasteurization not accomplished in accordance with requirements of 3-A Sanitary Standards	Critical	
i. Homogenization not accomplished in accordance with requirements of this MIL-STD	5	
j. Mix not properly cooled and stored after pasteurization	Critical	
k. Mix held too long after pasteurization	5	

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SANITATION DEFECTS (1)	ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
16. METHODS (Continued)		
l. Means not provided to identify lot and date of manufacture	Critical	
m. Freezing of mix not accomplished in accordance with requirements of this MIL-STD	5	
n. Addition of flavor not conducted in a sanitary manner	5	
o. Frozen desserts not packaged at same plant where frozen	Critical	
p. Packaging of product insanitary	5	
q. Packaging improperly sealed or closed	5	
r. Freezing process not completed after packaging	Critical	
s. Quick freezing not accomplished	5	
t. Continual storage not maintained at 0°F to -15°F (-18°C to -26°C)	5	
u. Drained products not handled in accordance with requirements of this MIL-STD	Critical	
v. Inadequate steam supply	5	
w. Culinary steam not in accordance with 3-A Accepted Practices	Critical	
x. Air pressure not in accordance with 3-A Accepted Practices	5	
17. PUBLIC HEALTH CONTROLS		
a. Examinations not performed to assure adequate public health control of raw materials and finished products	5	
b. Records of examinations and tests of raw materials and finished products not available	5	
c. Tests not performed according to accepted methods	3	
d. Records of testing pasteurization equipment incomplete or unavailable	5	
18. COOLING AND REFRIGERATION		
a. Cooler rooms not free from objectionable odors and from mold	5	
b. Cooler rooms not maintained in a sanitary condition	5	
c. Product not stored at proper temperature and humidity	5	
d. Accurate thermometer not indicating a representative air temperature	3	
19. STORING AND STORAGE FACILITIES		
a. Storage facilities not clean, sanitary, or in good repair	3	
b. Storage methods do not minimize deterioration or contamination	5	
c. Shelves, cabinets, or dunnage not used where necessary to prevent contamination or deterioration	5	
d. Nonpasteurized ingredients not sufficiently separated from mix or finished products	Critical	
20. CONTROL OF INSECTS, BIRDS, RODENTS, AND/OR OTHER ANIMALS		
a. Presence of insects, birds, rodents, and/or other animals in production area	Critical	
b. Presence of insects, birds, rodents, and/or other animals in nonproduction area	5	
c. Effective measures for control of insects, birds, rodents and/or other animals not maintained at all times	3	
d. Rodent harborages or insect breeding places present	4	
e. Unauthorized insecticides/rodenticides used	Critical	
f. Insecticides or rodenticides not used in accordance with label directions	5	
g. Insecticides and rodenticides are handled or stored in an unsafe manner	5	
21. VEHICLE AND TRANSPORTATION FACILITIES		
a. Not constructed or operated to protect contents from contamination or deterioration	Critical	
b. Not properly maintained or not clean	3	
22. CLEANLINESS AND HEALTH OF PERSONNEL		
a. Employees not washing hands after contamination	Critical	
b. Failure of employees to be hygienically clean	4	
c. Personnel not prohibited from eating, smoking, chewing tobacco, or expectorating in product handling areas	5	
d. Fingernail polish or insecure jewelry worn by plant personnel	3	
e. Employees not wearing garments/hair restraints suitable for work being performed	5	
f. Storage of employee's personal effects in production rooms	3	
g. Employees affected with or a carrier of a communicable or infectious disease not excluded from product areas	Critical	
h. Plant employees that have an infectious wound, sore, or lesion on hands, arms, or other exposed parts of the body not excluded from contacting ingredients, products, or product zone	Critical	
i. Prescribed medical examinations of personnel not being made and/or records of such not available	4	
j. Plant personnel not instructed in acceptable hygienic practices and proper sanitary rules of food handling	Critical	
23. FORMULA	TOTALS	447
$\frac{\text{SCR} = \text{Net Total of Column 2} - \text{Net Total of Column 3}}{\text{Net Total of Column 2}} \times 100$	MINUS NONAPPLICABLE DEFECT POINTS	-
	NET TOTAL DEFECT POINTS	
24a. SCR COMPUTATIONS	b. SCR ASSIGNED	c. NUMBER OF CRITICAL DEFECTS

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25. OTHER REGULATORY AGENCIES CONCERNED WITH SANITATION OF THIS ESTABLISHMENT *(Record the agency, date, and results of last inspection.)*

26. METHODOLOGY SECTION *(Record narrative information describing the plant, premises, equipment, and procedures.)*

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27. REMARKS/RECOMMENDATIONS *(Key discrepancies noted to the subparagraph numbers above.)*

28. INSPECTOR

a. TYPED NAME

b. TITLE

c. SIGNATURE

d. GRADE

e. DATE SIGNED (YYYYMMDD)